

RAGOUT OF PORK *with Eggplant*

4 servings

2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL
1 lb	lean, boneless pork, cubed	500 g
2	onions, sliced	2
1	can (28 fl. oz/796 mL) PASTENE Diced Ready Spiced Tomatoes	1
2 cups	cubed peeled eggplant	500 mL
1 cup	PASTENE Pitted Olives, sliced	250 mL
	salt and pepper	

- Preheat oven to 350°F (180°C).
- Heat olive oil in a skillet over medium-high heat. Add pork and brown on all sides. Add onions and cook for 4 minutes. Season to taste with salt and pepper.
- Transfer mixture to a casserole or baking dish with a cover. Stir in tomatoes and eggplant. Bake in oven about 1 hour.
- Stir in black olives. Bake another 15 minutes and serve immediately. Swiss chard makes a nice accompaniment.

